

7

Learning Activity Sheet for TLE

Quarter 3

Lesson

4

Worksheet for TLE Grade 7
Quarter 3: Lesson 4 (Week 4)
SY 2024-2025

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LEARNING ACTIVITY SHEET

Learning Area:	TLE 7	Quarter:	3
Lesson No.:	4	Date:	
Lesson Title/ Topic:	Fundamentals of Food Preparation and Service		
Name:		Grade & Section:	

I. Activity No. 1: You're the Inspector: A Safe, Celebratory Meal for the Football Team (10-15 minutes)

II. Objective(s): To expound on how food safety should be managed.

III. Material: (Read the story)



Sandwiches n More Prepares a Celebratory Meal for the Football Team

Your inspection visit to Hells Canyon High School coincides with Sandwiches n More's (a high school catering club) preparation for a celebratory meal for their victorious football team. Six members of the club are in the high school food laboratory preparing food for the evening's dinner.

You start your inspection by washing your hands. Next, you ask club members whether they know the rules of safe food preparation. All the students reply that they have passed the Ready, Set, Food Safe certification test. Next, you ask if anyone has been sneezing, coughing, or has a runny nose, or is experiencing fever, vomiting, diarrhea, or jaundice. All the club members report that they are healthy and start on their assigned food preparation tasks.

Mike and Kim each wash their hands at the hand-wash sink and then clean and sanitize the food preparation sink. You note that they sanitized the sink with a 100-ppm chlorine bleach solution, which they diluted and tested for proper strength. The bottle of bleach used to prepare the diluted solution was in its original container and stored in the teacher's cupboard with other nonfood items. They begin to wash lettuce, peppers, cucumbers, and tomatoes. After washing the salad ingredients, they rewash their hands, put on gloves, and begin to chop the salad items. When you ask about the cutting board, Mike says that it was cleaned and sanitized after it was used for casserole preparation earlier in the day.

Sara and Jim removed from the refrigerator several foil containers of lasagna casserole prepared earlier in the day. You check the casserole temperature with a sanitized thermometer and record 35°F; you also note that the containers are labeled with the time and date of preparation. Sara and Jim place the casseroles in preheated ovens. You ask where they obtained the ingredients for the casseroles. Sara explains that even though they had hoped to use some venison sausage made from a deer shot by one of the club members, the sausage

hadn't thawed in time, so all the ingredients were purchased at the local grocery store. They wash their hands and go to help Mike and Kim with the salad.

Ashley and Jenna have also washed their hands and are moving the whole wheat buns from the baking pan into cloth-lined baskets for the buffet table. One bun slips out of the tongs used to transfer them and falls on the floor. Jenna tosses it in the trash and, after washing her hands, slices six cherry pie servings, plates them, and leaves them on the buffet table.

Jim measures the temperature by inserting a sanitized, instant-read thermometer into the center of each casserole dish. Two casseroles read 165°F and two read 150°F. He returns the lower-temperature casseroles to the oven and lets the others rest before cutting and plating. Sara prepares labels for each casserole pan that show the time they were removed from the oven.

You can't stay any longer, but you ask the club members what they will do if there is leftover food. Ashley mentions that they are serving a football team and do not expect any leftover food, but if there is, it will be discarded.

IV. Instructions:

In this activity, imagine that you are the restaurant inspector. Read the story and rate Sandwiches and More on the 26 RISK FACTORS AND INTERVENTIONS, using the Food Establishment Inspection Report. These RISK FACTORS AND INTERVENTIONS (1 to 26) are located in the middle section of the form. Use the boxes to the left of each RISK FACTOR and fill in or circle your rating according to the information in the story:

Y = yes, in compliance

N = no, not in compliance

N/O = not observed

N/A = not applicable

It is not necessary to rate items 27 to 49 at the bottom of the form.

V. Synthesis/Extended Practice/Differentiation:

1. What are the challenges and insights you gained during the activity?

FORM 3-A

Food Establishment Inspection Report										Page ____ of ____	
As Governed by State Code Section					No. of Risk Factor/Intervention Violations			Date _____			
					No. of Repeat Risk Factor/Intervention Violations			Time In _____			
					Score (optional)			Time Out _____			
Establishment		Address		City/State		Zip Code		Telephone			
License/Permit #		Permit Holder		Purpose of Inspection		Est. Type		Risk Category			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
<div style="display: flex; justify-content: space-between; font-size: small;"> Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and R </div> <div style="display: flex; justify-content: space-between; font-size: x-small;"> IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation </div>											
Compliance Status					Compliance Status						
Supervision					Potentially Hazardous Food (TCS food)						
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			16	IN OUT N/A N/O	Proper cooking time and temperatures				
2	IN OUT	Management awareness; policy present			17	IN OUT N/A N/O	Proper reheating procedures for hot holding				
3	IN OUT	Proper use of reporting, restriction & exclusion			18	IN OUT N/A N/O	Proper cooling time and temperatures				
Good Hygienic Practices					19	IN OUT N/A N/O	Proper hot holding temperatures				
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			20	IN OUT N/A	Proper cold holding temperatures				
5	IN OUT N/O	No discharge from eyes, nose, and mouth			21	IN OUT N/A N/O	Proper date marking and disposition				
Preventing Contamination by Hands					22	IN OUT N/A N/O	Time as a public health control: procedures & records				
6	IN OUT N/O	Hands clean and properly washed			Consumer Advisory						
7	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods				
8	IN OUT	Adequate handwashing facilities supplied & accessible			Highly Susceptible Populations						
Approved Source					24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered				
9	IN OUT	Food obtained from approved source			Chemical						
10	IN OUT N/A N/O	Food received at proper temperature			25	IN OUT N/A	Food additives: approved and properly used				
11	IN OUT	Food in good condition, safe, and unadulterated			26	IN OUT	Toxic substances properly identified, stored, used				
12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			Conformance with Approved Procedures						
Protection from Contamination					27	IN OUT N/A	Compliance with variance, specialized process, and HACCP plan				
13	IN OUT N/A	Food separated and protected			Risk factors are food preparation practices and employees behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.						
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized									
15	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food									
GOOD RETAIL PRACTICES											
<div style="display: flex; justify-content: space-between; font-size: small;"> Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. </div> <div style="display: flex; justify-content: space-between; font-size: x-small;"> Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation </div>											
Safe Food and Water					Proper Use of Utensils						
28		Pasteurized eggs used where required			41		In-use utensils: properly stored				
29		Water and ice from approved source			42		Utensils, equipment and linens: properly stored, dried, handled				
30		Variance obtained for specialized processing methods			43		Single-use/single-service articles: properly stored, used				
Food Temperature Control					44		Gloves used properly				
31		Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending						
32		Plant food properly cooked for hot holding			45		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
33		Approved thawing methods used			46		Warewashing facilities: installed, maintained, used; test strips				
34		Thermometers provided and accurate			47		Nonfood-contact surfaces clean				
Food Identification					Physical Facilities						
35		Food properly labeled; original container			48		Hot and cold water available; adequate pressure				
Prevention of Food Contamination					49		Plumbing installed; proper backflow devices				
36		Insects, rodents, and animals not present			50		Sewage and waste water properly disposed				
37		Contamination prevented during food preparation, storage & display			51		Toilet facilities: properly constructed, supplied, cleanec				
38		Personal cleanliness			52		Garbage/refuse properly disposed; facilities maintained				
39		Wiping cloths: properly used and stored			53		Physical facilities installed, maintained, and clean				
40		Washing fruits and vegetables			54		Adequate ventilation and lighting; designated areas use				
Person in Charge (Signature)					Date:						
Inspector (Signature)					Follow-up: YES NO (Circle one) Follow-up Date:						

V. Synthesis/Extended Practice/Differentiation:

What are the challenges and insights you gained during the activity?